



CORECO



user manual

User manual
ENGLISH



DECLARACIÓN DE CONFORMIDAD

DECLARATION OF CONFORMITY / DÉCLARATION DE CONFORMITÉ

Directiva(s) del Consejo con la(s) que se declara conformidad:

Council Directive(s) to which conformity is declare: / Directive (s) du Conseil dont la conformité est déclarée:

1. Machinery: **Directive 2006/42/EC**
2. EMC: **Directive 2014/30/UE**
3. RoHS: **Directive 2011/65/UE + Directive 2015/863/UE**
4. Ecodesign: **2009/125/UE**

Reglamentos declarados / *Declared regulations / Réglements déclarés:*

2015/1094 /// 2015/1095 /// 1935/2004 /// 2017/1369

Aplicación de las Normas / *Application of the Standards / Application des normes:*

EN 60335-1:2012+AC: 2014+A11:2014+A1:2019+A2:2019

EN60335-2-89:2010+A1:2016+A2:2017

EN 55014-1:2006+A1:2009+A2:2011 / EN 55014-2:1997+AC: 1997+A1:2001+A2:2008

EN 61000-3-2:2006 + A1:2009+A2:2009

EN 61000-3-3:2013

EN 63000:2018

EN ISO 22041:2019/A1:2019

Fabricante / Manufacturer's name / Fabricant:

CORECO S.A
CIF: A14071559

Dirección / Manufacturer's address / Adresse:

CTRA. CÓRDOBA-MÁLAGA Km
80.800 LUCENA (CÓRDOBA),
SPAIN

Tipo de equipo / Type of equipment / Type
d'équipement:

USO PROFESIONAL

Marca / Trade / Marque:

CORECO

Nosotros declaramos bajo nuestra exclusiva responsabilidad que el equipo especificado cumple con la(s) Directiva(s) y Norma(s) mencionadas

We hereby declare under our sole responsibility that the specified equipment is in conformity with the above Directive(s) and Standard(s)

Nous déclarons sous notre seule responsabilité que le matériel est conforme aux spécifié Directive (s) et Standard (s) mentionné

OPERATING MANUAL

1. WARNING
2. WARRANTY
3. DESCRIPCION AND IDENTIFICATION
4. INSTALLATION AND ASSEMBLY
5. START-UP
6. OPERATING CONDITIONS AND LIMITATIONS
7. RECOMMENDATIONS
8. PRECAUTIONS
9. MAINTENANCE
10. TEST RUNS
11. DISPOSAL

1 WARNING



READ THE INSTRUCTIONS IN THIS MANUAL CAREFULLY BEFORE THE FIRST USE OF THE APPLIANCE.

Keep this manual in a safe place for future reference. If it becomes lost, request a duplicate, providing the model, serial number and date of purchase.

If you sell or lend the appliance to someone else, provide this manual to the new user.

THIS APPLIANCE IS FOR PROFESSIONAL USE ONLY. IT MUST ONLY BE OPERATED BY QUALIFIED PERSONNEL.



- Positioning and installation, as well as repairs or modifications and access to any electrical parts of the cabinet for installation or maintenance purposes, must always be carried out by an **AUTHORISED TECHNICIAN** in accordance with the regulations in force in your country. The manufacturer cannot be held responsible for improper installation.
- The manufacturer assumes that both the installer and the user of the unit have the basic training necessary to understand the contents of this manual and understand the main hygiene and safety standards.
- Improper installation, adjustment, servicing or maintenance of the appliance or tampering with it may result in property damage or injury. If your appliance has stopped working, call the Technical Assistance Service.



- **NEVER** attempt to repair it yourself or ask unqualified or unauthorised personnel to do so.
- Use original spare parts. Doing otherwise will void the warranty.
- Before performing maintenance operations, disconnect the refrigerated cabinet from the power supply using the disconnection device or main switch.
- **DO NOT** use abrasive or corrosive products, acids, solvents or chlorine-based detergents for cleaning, as they may damage the appliance.
- **DO NOT** store explosive substances such as aerosol cans with flammable propellant in this appliance.
- Keep all ventilation openings in the appliance enclosure or any structure in which it is housed free of obstructions.
- **DO NOT** use mechanical devices or other means to accelerate the defrosting process other than those recommended by the manufacturer.
- **DO NOT** use electrical appliances inside the food storage compartments except types recommended by the manufacturer.
- The A-weighted emission sound pressure level is less than 70dB (A).
- The maximum load per shelf is 25 kg, evenly distributed across the entire area.



IMPROPER USE OF THE DEVICE OR FAILURE TO COMPLY WITH THESE REGULATIONS EXEMPTS THE MANUFACTURER FROM ANY POSSIBLE WARRANTY OR CLAIM.

THESE PREREQUISITES SHALL BE AT THE USER'S EXPENSE:

- Preparation of the premises to adapt them to the cabinet.
- Mains power supply compliant with applicable regulations, adequate for the consumption and safety requirements of the unit.
- Material necessary for cleaning the cabinet.
- Water drainage point, if necessary, for installation of the refrigerator.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY IN THE FOLLOWING CASES:

- Improper use of the cabinet.
- Damage to persons or objects due to incorrect installation.
- Installation not carried out following the procedures described in this manual.
- Defects in the power supply.
- Unauthorised modifications or interventions.
- Use of spare parts not specific to the model.
- Total or partial non-compliance with the instructions.
- Incidents caused by the transport company or when moving the unit at the installation site.

FOR ANY QUESTIONS, PLEASE CONTACT THE DISTRIBUTOR.**OTHER WARNINGS:**

- Keep all ventilation openings in the appliance enclosure or any structure in which it is housed free of obstructions.
- Do not use mechanical devices or other means to speed up the defrosting process, other than those recommended by the manufacturer.
- Do not damage the coolant circuit.
- Do not use electrical appliances inside the food storage compartments except types recommended by the manufacturer.

Important notice for products using R-600a / R290

This appliance can be supplied with refrigerants R134a / R449A or R290 / R600a. For refrigerant type and charge, refer to the specification label on the back of the appliance.

Iso-butane as a refrigerant (R-600a) and propane (R290) have the following benefits:

High energy efficiency, zero ozone depletion potential (ODP), and minimal Global Warming Potential (GWP).

R-600a and R290 are highly environmentally friendly, but they are also combustible gases, so take special precautions when handling the appliance.

Safety measures:

- Avoid tampering with or damaging any cooling circuit components.
- Never try to speed up the defrosting process by mechanical means. Avoid any other means not recommended by the manufacturer.
- Always keep the front protective grille in place.
- Clean the appliance very carefully, using a soft brush, compressed air or suitable vacuum equipment to avoid damaging the heat exchangers.
- Place the appliance in a large room to avoid the formation of an explosive gas-air mixture in case of leakage. The room should have a minimum of 1 m³ for every 8 g of refrigerant charge. This information can be found on the data plate on the back of the appliance.
- Never turn on the appliance if you suspect that it is damaged, if it produces a strange noise, or is functioning abnormally. Consult your distributor or the technical service.
- Repairs should always be carried out by qualified personnel, using original spare parts for the appliance.
- Before unplugging the appliance, always turn it off using the switch on the control panel.
- If you detect gas or liquid leaks from the cooling circuit, avoid any ignition sources such as flames or sparks. Do not turn on or unplug any electrical appliance and ventilate the room for a few minutes.



! Not complying with safety measures may result in injuries due to contact with gas and serious accidents due to fire or explosion.



! Irresponsible handling of appliance components can lead to serious accidents.

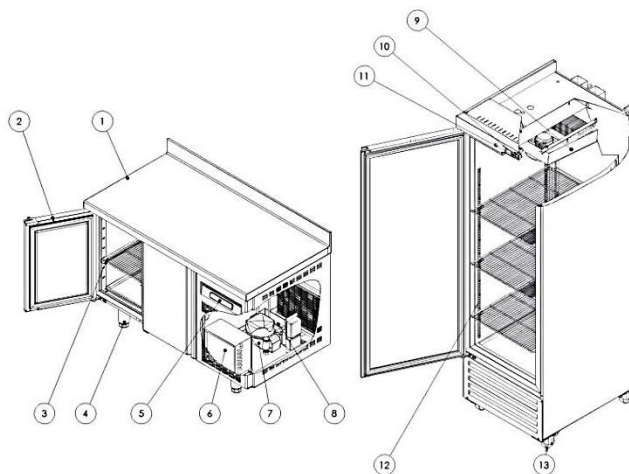
2 WARRANTY

- The device and its component parts are guaranteed one year from the date of sale. The warranty covers replacement (freight prepaid) of the defective part or parts, provided that the defect is not due to misuse.
- The warranty does not cover labour for replacing parts.
- The warranty does not cover, even within the warranty period, breakdowns or breakage of parts due to operation of the cabinet in working conditions other than those set out in this manual, and the characteristics for each model listed in the catalogue (including power failures, high ambient temperatures, glass, lighting).
- Returns MUST BE AUTHORISED IN ADVANCE by the manufacturer and must include the original packaging or similar.
- The manufacturer's warranty excludes any loss resulting from component failure.

3 DESCRIPTION AND IDENTIFICATION

3.1 STRUCTURAL PARTS

1. Worktop
2. Seal
3. Guide
4. Feet
5. Dixell thermostat
6. Condenser
7. Compressor
8. Automatic evaporation
9. Evaporator
10. Switch
11. Carel thermostat
12. Shelf holder
13. Wheel



3.2 STRUCTURAL PARTS

- The entire food storage compartment is made of non-toxic materials approved by the Spanish Food Code.
- All accessories and protections comply with the same requirement, including the fixings, which are made of stainless steel or zinc-plated.
- 40 kg/m³ expanded polyurethane insulation with HFO blowing agent

3.3 DATA PLATE

The cabinet, model and serial number identification are given on the data plate or technical data sheet on all products.

As well as identifying the appliance, the plate also gives its refrigerant gas and required voltage.

 CORECO		E.S. 14900-LUCENA (CORDOBA) Made in Spain (E.U.)			
Nº SERIE Serial Mode					
MODELO Model			AÑO CONSTRUCCION Production Year		
GAS REFRIGERANTE Refrigerant Gas		CARGA REFRIGERANTE Refrigerant Charge ±10% (g)			
PCA/GWP PCA/GWP		TON CO2 EQ. Ton CO2 equivalent			
AGENTE EXPANSOR AISLAMIENTO Insulation expansion agent					
Tª TRABAJO (C°) Working Temperature(C°)			CLASE CLIMATICA Climatic Class		
Potencia Frigorifica (W): Cooling Capacity (W)			Potencia Nominal (W): Nominal Power (W)		
Tension (V): Voltage(V)			Frecuencia (Hz): Frequency (Hz)		
POTENCIA LUMINARIA (W) Luminaire Power (W)			INTENSIDAD (A) Intensity (A)		
SISTEMAS CALEFACTORES (W) Heating Systems Power (W)					
Equipo:		Refrigerante:		g (±10%)	
Potencia Frigorifica (W):		Tension (V):		v Frecuencia (Hz):	
Potencia Nominal (W):		Consumo:			

Nº SERIE:	MODELO:
------------------	----------------

4 INSTALLATION AND ASSEMBLY

- The cabinet should not be tipped up or laid down. If necessary, some appliances may be tipped up on the side indicated on the packaging but never on the other side.
- It is advisable to unpack it on a firm, flat, stable floor. To move it to the installation site, use a wheelbarrow or pallet truck. Do not drag it across the floor. Ensure that the floor is not uneven.
- Once it is in position, remove the packaging, leaving the unit free of all coverings and wrappings, avoiding knocks to the appliance. You can now level the appliance by screwing each foot up or down. When it is level, remove the protective film from the stainless steel using a non-sharp tool.
- In its permanent place, ensure there is a gap of 7 cm between it and the back wall and at least 7 cm each side.
- The unit is equipped with a cleaning drain which you should connect to a mains drain or a removable tray.

4.1 INITIAL CLEANING

- First, remove the protective film from the pre-cut steel using a non-sharp tool. The first cleaning should be done with a cloth dampened with water and neutral soap. **DO NOT USE DETERGENTS OR ABRASIVE PRODUCTS.** Take special care not to wet the electrical parts.
- Absolutely avoid using tools or objects that could scratch or damage the unit.
- To clean the outside of the cabinet (which we recommend you do daily), use a damp cloth.
- Once clean and dry, insert the accessories in the appropriate places.

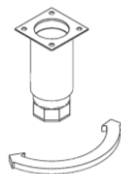
WARNING

When cleaning STAINLESS STEEL, do not use iron or nickel scourers or even leave them resting on the surfaces, as they can leave ferrous residues that stick and cause rust due to contamination, compromising hygiene.

4.2 LEVELLING

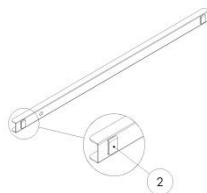
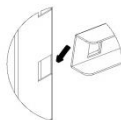
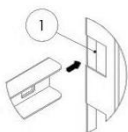
Ensure that the unit is correctly levelled by adjusting the height of the feet.

- Right turn: lower.
- Left turn: raise.



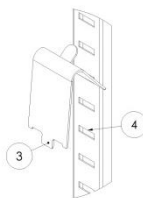
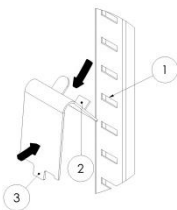
4.3 SHELF ASJUSTMENT GUIDES

1. Choose the hole (1) at the desired height in the back support.
2. Insert the guide into the hole at the front (1).
3. Insert the front side tab into the front support hole (2).



INSTALLING THE CLIPS

4. Select the hole (1) at desired height.
5. Insert the pin (2) into the hole (1).
6. Pinch the clip with your hand.
7. Insert the lower pin (3) two holes lower (4).



5 START-UP

5.1 CHECKS

- Check that the mains voltage and frequency match those indicated on the unit's data plate.
- Never use the unit in corrosive or fire-hazard atmospheres.
- Check for any damage to the unit during transport. The manufacturer cannot be held liable for any damage during storage or caused by improper storage.
- Check the operation of the unit's moving parts.
- Check the state of the control panel, electrical wiring and connections.
- Check that the interior and adjoining fittings are present.

5.2 GENERAL WIRING

- Check that the power cable is not damaged.
- If the power cable is damaged, replace it with another H05-VV-F or H05-VVH2-F type. This repair must be performed by qualified technical personnel.
- The mains power installation for the cabinet must have EARTHING and proper protection with a differential magneto-thermal switch.
- The cross-section of the mains power supply cable must be appropriate for the appliance's consumption.
- If several units are installed in line, they should be connected to the mains separately. Avoid using extension cables or multi-plug adaptors.
- The manufacturer declines all responsibility in case of non-observance of any of the above points.

5.3 SWITCHING ON CAREL THERMOSTAT

- Once the inside of cabinet has been cleaned, connect it to the mains and turn the switch to position I (the switch should light up).



- The thermostat display indicates the air temperature inside the cabinet.
- If the message "OFF" appears on the display, press the button  to turn the thermostat on.
- Three minutes after the thermostat has been on, the compressor running LED should light up continuously.
- Initially, the thermostat displays room temperature. As the machine continues operating, it will fall until it reaches the operating temperature.
- Leave the appliance running until it reaches the set-point temperature before loading the product (0-3°C for refrigeration appliances and -20°C for frozen food storage). Important: For frozen food storage appliances, ensure that food is frozen first.

5.4 DIXELL THERMOSTAT

- Once the inside of the cabinet has been cleaned, connect it to the mains supply. The display lights up. If OFF is displayed, press the button. .
- The display shows the temperature inside the compartment.
- Put the product in the compartment once the appliance reaches the set-point temperature (0-3°C for refrigeration appliances and -20°C for frozen food storage). Important: For frozen food storage appliances, ensure that food is frozen first.



5.4.1 Dixell thermostat keypad



To display or modify the set point. In programming mode, select or confirm a setting.



(SBR) To start a defrost.



(UP): To display the maximum temperature. In programming mode, it scrolls through the settings codes or increases the setting.



(DOWN): To display the minimum temperature. In programming mode, it scrolls through the settings codes or decreases the setting.



Switches the device on and off when **onF=off**



Turns the light on and off when **oA3 = Lig**

5.4.2 Dixell key combinations

 +  Press together to lock or unlock the keypad.

 +  Press together to enter programming mode.

 +  Press together to exit programming.

5.4.3 Dixell display symbols

LED	MODE	MEANING
	On	Compressor on
	Flashing	Compressor anti-short-cycle time on
	On	Defrost on
	Flashing	Defrost on
	On	Drain on
	Flashing	Fan delay after defrosting in progress
	On	A temperature alarm was signalled
	On	Light on
°C/°F	On	Units of measure
°C/°F	Flashing	Programming

5.4.4 Dixell automatic keypad lock

To prevent accidental changes to the controller settings, the keypad locks automatically when no key has been pressed for 30 seconds. The message “LoC” flashes on the display for a few seconds before locking the keypad.

5.4.5 Unlocking Dixell keypad

 +  Press together to lock or unlock the keypad.

6 OPERATING CONDITIONS AND LIMITATIONS

- Each unit is designed for a specific temperature range.
- Select the temperature taking account of the following considerations:
 - Type of product to be refrigerated or preserved.
 - Room temperatura.
 - Frequency door is opened.

REFRIGERATION (+ 0 a +10° C.)	Intended for storing fresh and pre-cooked foods and for refrigerating drinks.
FROZEN FOOD STORAGE (-21 a -15° C.)	They store previously frozen products over long periods.
FISH COMPARTMENT (-5 A -1° C.)	For keeping fresh fish covered with ice for short periods.

- Although you can select and reprogramme the temperature using the thermostat, never do so, as this could cause the appliance to malfunction, altering the purpose for which it was programmed.
- The user is liable for any damage caused by failure to comply with the observation described in the preceding point.
- Models intended for frozen storage are suitable for storing frozen products but not for initial freezing.
- The operating limits given for the appliance are applicable for its climate class:

Climatic class	Dry bulb temperature °C	RH %
0	20	50
1	16	80
2	22	65
3	25	60
4	30	55
6	27	70
5	40	40
7	35	75
8	23.9	55

7 RECOMMENDATIONS

- We recommend waiting until the compartment reaches its operating temperature before putting in any product.
- For best performance, avoid putting in hot food and beverages in open containers
- Use airtight containers to protect food and its aroma. Position food in a way that allows good air circulation, respecting the maximum load shown in the compartment.



- Avoid opening the doors too often, as far as possible, and above all, avoid leaving them open.
- Avoid placing sheets of cardboard or paper on the shelves, as this obstructs air circulation.
- When the unit is to be turned off for a long time, the following steps are recommended:
 - Remove products from inside the refrigerator.
 - Turn off the main switch and unplug the unit.
 - Clean the unit inside and outside.
 - Leave the door ajar to allow air to circulate and avoid bad smells.

8 PRECAUTIONS

- Although the unit is guaranteed to be stable, even with the doors open, never lean on the doors.
- Do not leave the cabinet outdoors.
- Do not alter the data plate or instructions provided by the manufacturer.
- Do not touch the appliance with wet or damp hands or feet.
- Do not touch the appliance while barefoot.
- Do not pull on the cable to unplug the unit.
- Avoid using adaptors, extension leads or multi-plug adaptors.
- Before performing any cleaning or maintenance operation, disconnect the unit from the mains by switching off the main switch and unplugging it.
- **NEVER** allow handling by children or persons with mental, sensory or learning disabilities. The same applies to persons who need supervision or instruction due to lack of experience or knowledge.
- Do not disassemble the protection of the moving parts without first disconnecting the machine from the mains.
- Take the necessary precautions before handling the condenser area, as some parts may be hot, so there is a risk of burns.
- In appliances with metal drawers, it is not advisable to load them with more than 30kg per drawer or 25kg in plastic boxes, and in any case, the load should be evenly distributed. Likewise, do not sit or lean on the drawers.

9 MAINTENANCE



Before proceeding with any cleaning operation, you must proceed to disconnect the furniture from the power outlet.

The unit has a drain for easier cleaning. When cleaning, you must remove the drain plug and clean the drain to prevent clogging with solids.

The proper functioning and lifespan of the unit depend largely on correct maintenance carried out periodically.

The manufacturer disclaims any liability for non-compliance with the procedures described in this manual.

- **GAS CONDENSER**

Incorrect maintenance and not cleaning the gas condenser adequately can considerably reduce the refrigeration unit's performance and shorten the life of the compressor. The cleaner the condenser fins are, the lower the energy consumption.

This work should always be done by a technical assistance service. If you are unsure, please contact your distributor. We recommend carrying out this operation at least every three months and at the beginning of each summer.



Before cleaning the gas condenser, unplug the unit and remove the protection grille or remove the condenser unit.

To remove dirt deposited between the condenser fins, any of the following procedures are recommended:

- Use a brush with soft bristles.
- Use a suitable vacuum cleaning device.
- Use compressed air to remove the dirt, taking care not to bend the exchanger's fins.

- **EVAPORATORS**

Defrosting is essential for optimum temperature transfer. Machines with a digital controller perform defrosting automatically. If ice builds up in the evaporator of refrigerators with no digital controller, turn off the machine to remove the ice from the exchanger.

- **AUTOMATIC EVAPORATION TRAY**

Some units have an automatic evaporation tray for the water from defrosting the evaporator. The number and duration of refrigeration unit defrosts are factory set. The user must not change this setting.

- **DOOR SEAL**

The door seal around the refrigerator compartment doors prevents the ingress of external elements.

A magnetic strip inside the rubber seal strip holds it against the cabinet frame. Over time, grit particles may become stuck by the magnetic effect, which may oxidise, causing stains.

We recommend keeping the gasket free of foreign bodies that may produce rust and oily deposits, which may degrade the gasket rubber material over time.

10 TEST RUNS

10.1 Checking for malfunction

Some malfunctions may have simple causes that the user can solve, so we recommend that you perform the following checks before calling in a specialised technician:

The device does not work:

- Check that it is correctly connected to the mains.
- Comprobar que la tensión de la toma de red es la indicada en la placa matrícula.

10.2 The appliance does not reach the cooling temperature

- Check that there is no heat source nearby or that it is not exposed to direct sunlight.
- Check that the louvres of the condensing unit are not obstructed.
- Check the set point. Check that the meat is correctly positioned and not blocking the air outlets from the internal fan. Check that the meat has been in the cabinet long enough to cool sufficiently.
- Check for ice on the evaporator.
- Check that the condenser is not clogged.
- Check that the unit is operating under normal conditions.
- Check that it is not exposed to drafts.
- Check that the ambient temperature and humidity do not exceed the levels stated on the nameplate. See the table of climate classes in Section 6, *Operating Conditions and Limitations*.

10.3 In case of strange or excessive noise

- Check that the cabinet is level. Poor levelling may cause vibration.
- Check that no objects rub against any of the refrigerator's moving parts.
- **NOISE TEST:** Carry out noise tests in a room with no noise-absorbing elements and away from large obstacles. If the results of these tests are negative, please contact the service department in your area and provide the following information on the model, serial number and license plate number indicated on the data plate.

11 DISPOSAL



Disposal

The refrigerated cabinet contains polyurethane foam, oil, plastic elements, metal parts and electrical and electronic components.

At the end of the cabinet's useful life, it must be collected for destruction or partial recovery. The user is responsible for delivering it to the collection centre specified by the local authority for professional WEEE recovery and recycling, always in compliance with applicable legal provisions.

The manufacturer is responsible for making the recovery, disposal and end-of-life treatment of the product feasible, either directly or through a collective system.

If the regulations are violated, specific sanctions may be applied, as established autonomously according to the legislation of each EC member state and binding on all those who are subject to such regulations.



Dismantling the cabinet

While complying with each country's waste disposal regulations and fully respecting the natural environment, we recommend sorting the different cabinet parts by material so they can be disposed of separately or recovered.

If the product contains R290 or R-600a refrigerant inside the refrigerant circuit, the refrigerant charge can be released outside and does not contribute to global warming.

To release the refrigerant charge mentioned in the previous paragraph, it must be done outdoors (in the open).



RoHS Declaration of Conformity

Hereby declares that the refrigerated cabinet referred to in this manual complies with the requirements of Directive 2002/95/EC/(RoHS).

In all homogeneous materials used in its manufacture, the possible presence of lead, mercury, hexavalent chromium, polybrominated biphenyls (PBB), and diphenyl ether (PBDE) is less than 0.01% by weight. This declaration is based on those by our suppliers of raw materials and components.



CORECO

Ctr. Córdoba – Málaga, km 80'800
14.900 – Lucena (Córdoba) España
Telf.: +34 957 50 22 75
Fax: +34 957 51 42 98
Info@coreco.es
www.coreco.es

6 CONDITIONS ET LIMITES D'UTILISATION

- Chaque appareil est conçu pour une plage de température déterminée.
- La température doit être sélectionnée en tenant compte des facteurs suivants:
 - Le type de produit à réfrigérer ou à conserver.
 - La température ambiante.
 - La fréquence d'ouverture des portes.

RÉFRIGÉRATION (+ 0 a +10° C.)	Convient à la conservation des aliments frais ou précuits ainsi qu'à la réfrigération des boissons.
CONSERVATION DE PRODUITS CONGELÉS (-21 a -15° C.)	Conserve longtemps les produits préalablement congelés.
RAYON POISSONNERIE (-5 A -1° C.)	Conserve sur une courte durée le poisson frais recouvert de glace.

- Bien qu'il soit possible de sélectionner ou de reprogrammer la température à l'aide du thermostat, cela n'est pas conseillé, car cela peut entraîner un dysfonctionnement de l'appareil altérant l'objectif pour lequel il a été programmé. Cette opération ne doit donc jamais être effectuée.
- L'utilisateur de cet équipement sera responsable de tout dommage causé par le non-respect de la consigne décrite au point précédent.
- Les appareils destinés à la conservation de produits congelés ne permettent pas de congeler ces produits.
- Les limites de fonctionnement établies pour cette armoire sont indiquées par la classe climatique.

Classe climatique	Température de l'ampoule sèche °C	RH %
0	20	50
1	16	80
2	22	65
3	25	60
4	30	55
6	27	70
5	40	40
7	35	75
8	23.9	55